

Ciabatta - Patlin Gardens extra virgin olive oil serves 2 v 8.5
Olive Bread Woodside goat curd and tarragon oil serves 2 v 8.9
Our breads are made in house and served with cultured Butter

Entrée

Tuna Tartare with avocado and wasabi aioli, dill and seaweed salt	each 5.5
Smoky Bay Oysters Five Ways Natural: Grilled; Bloody Mary sorbet; Finger Lime, cucumber	serve of 10 g 29.5
Windy Point Grilled Smoky Bay Oysters topped with double smoked bacon and spiced sauce	serve of 10 g 29.5
Colcannon Soup twice cooked curried soufflé, carrot gel	v 17.5
Caramel Pork Belly zucchini, buffalo mozzarella, mint, peas and za'atar	g 20.9
House Made Gnocchi with ocean trout pastrami, lilliput capers, cornichons, chilli, cream and dill	19.5
The Atherton Farms Brawn traditional English pork terrine, beans, quail egg, chat potato, celery salad	g 18.9
Forest Mushroom Risotto Reggiano parmesan, parsley and shaved cauliflower	g v 18.5
Spencer Gulf King Prawn on a snapper and pecorino crêpe with glacé orange and Café de Paris hollandaise	21.9/39.5
Sweetcorn, Celery and Marjoram Pie Barossa shortcrust pastry, spinach puree, béarnaise and tomato relish	v 18.5
Beetroot pickled, salt baked and relish, sauce gribiche, carrot chips and Woodside goat curd	g v 18.9
Sher Wagyu Barbecue Rib and Sea Scallop carrot and cumin velvet, charred broccoli, grapefruit, peanuts	g 21.5
Gulf of St Vincent Snapper Carpaccio with squid ink aioli, citrus crisps and smoked paprika oil	g 19.5
Murray Valley Gold Beef Fillet Tartare with capers, gherkins, Tabasco, mustard, fried potatoes	g 20.5

Sorbet g v 5.5

Main Course

Ikara-Flinders Ranges Orroroo Kangaroo Saddle carrot salad, baba ghanoush, baby beetroot and Persian fetta	g 39.5
Lacquered and Confit Duck Leg with duck and pumpkin filo, kohlrabi remoulade and glaze	39.9
Northern Territory Barramundi Fillet ham hock and pea risoni and gremolata	37.9
Mayura Station Wagyu Corned Beef Brisket Paris mash, parsley salsa, mustard cream and citron syrup	g 38.5
Barossa Farm Chicken Brik chicken leg roulade, merguez, cabbage and harissa sweet potato	37.9
Lamb Rump and Shoulder Moroccan cauliflower, puffed rice, compressed cucumber and pomegranate syrup	g 38.5
Gulf of St Vincent Snapper Fillet with baby turnips, carrots and radishes, swede purée, elderflower vinaigrette	g 39.9
Sous Vide CAAB Angus Sirloin (served medium) watercress, kipfler potato, scorched Lebanese cucumber	39.9
325 gram Chateaubriand of Beef roasted Murray Valley Gold export grade grain fed beef fillet served with three sauces, creamed spinach and hand cut potatoes	g 49.9
Smoked Paprika battered Flathead and Oysters with gherkin aioli and pickled cucumber	34.5

*Snapper or Sirloin can be prepared simply and served
with seared snow peas, beans and peas and hand cut potatoes*

Side Dishes **Iceberg Salad** 12.5 **Korean Fried Broccoli** 12.9 **Sweet Potato, Beetroot** 11.9 **Mashed Potato** 10.9

Dessert

Earl Grey Panna Cotta with yuzu, jellies, meringue, black salt and baby celery	g 18.5
Pear, Apple and Date Strudel with caramelised yoghurt and poached rhubarb	17.5
Chocolate Mélange for Two assortment of decadent chocolate masterpieces	for two 33.9
Carrot and Cardamom Cake with pistachio ice cream, honeyed fig jam, pomegranate marshmallow	17.5
Sorbet and Seasonal Fruits coconut, mandarin and mango sorbet, coconut tagliatelle and fruits	g 17.5
Cheese Board a selection of fine cheeses served with house made accompaniments	23.9

Justin Miles - Executive Chef **Brendan O'Keefe - Head Chef**
g - gluten free v - vegetarian

We also have Vegetarian and Vegan menus available
 Payment by credit cards welcomed, Diners and Amex attract a 2.5% surcharge
 Friday and Saturday – minimum two courses per person

Menu and Pricing subject to seasonal change